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SOFT RED WINTER WHEAT (CLASS IV)

(ABRIDGED REQUIREMENTS)

THIS CLASS SHALL INCLUDE ALL VARIETIES OF SOFT RED WINTER WHEAT, ALSO RED CLUB AND RED HYBRID WHEATS OF THE PACIFIC NORTHWEST, AND MAY INCLUDE NOT MORE THAN 10% OF OTHER WHEAT OR WHEATS. THIS CLASS SHALL BE DIVIDED INTO TWO SUB-CLASSES, AS FOLLOWS:

SUB-CLASS

PRINCIPAL SUB-CLASS REQUIREMENTS

- (1) Red Winter . . Soft red winter wheat consisting of not more than 10% either singly or in any combination of Red Russian, red clubs, red hybrids and other soft red winter wheats possessing the characteristics of those varieties as grown west of the Great Plains area of the United States.
- (2) Red Walla . . . Soft red winter wheat consisting of more than 10% either singly or in any combination of Red Russian, red clubs, red hybrids and other soft red winter wheats possessing the characteristics of those varieties as grown west of the Great Plains area of the United States.

PRINCIPAL GRADE REQUIREMENTS.

Grade Number	Minimum Limits of Test Weight per Bushel		Maximum Limits of—						
			Moisture	Damaged Kernels		Foreign Material other than Dockage		Wheat of other Classes	
	Red Winter	Red Walla		Heat Damage	Total Damage	Matter other than Cereal Grains	Total	Durum	Total
	Lbs.	Lbs.	%	%	%	%	%	%	%
1	60	58	13.5	.1	2	.5	1	2	5
2	58	56	14.	.2	4	1.0	2	3	10
3	56	54	14.5	.5	7	2.0	3	10	10
4	54	52	15.5	1.0	10	3.0	5	10	10
5	51	49	15.5	3.0	15	5.0	7	10	10
Sample Grade									

Sample Grade=Wheat not coming within requirements of grades Nos. 1 to 5, inclusive, or which has any commercially objectionable foreign odor, except of smut, garlic or wild onions, or is very sour, or is heating, hot, infested with live weevils or other insects injurious to stored grain, or is otherwise of distinctly low quality, or contains small inseparable stones or cinders.

- (1) Grade No. 1 shall be bright.
(2) Grades Nos. 1 to 4, inclusive, shall be cool and sweet.
(3) Grade No. 5 shall be cool, but may be musty or slightly sour.

For further information apply to
Bureau of Markets,
U. S. Department of Agriculture,
Washington, D. C.